

# LANDA

## History

The Landa family has been dedicating their lives to the hotel and catering business since the twentieth century: with the Real Club de Puerta de Hierro in Madrid and La Perla de San Sebastián until the 1930s, and later with La Gran Taberna, also in Madrid.

The beginning of the Landa dates back to 1959; that's the year when a small restaurant, which was only two kilometres away from Burgos, was created. A restaurant where travellers who decided to drive on the old bumpy national road from the capital to the north of Spain, stopped to recharge their batteries.

The Landa was born in difficult times for the Spanish hotel industry, especially outside the big cities; then, little by little, the hotel, its time as a Relais & Chateaux, the building of the swimming pool, the bar, the square and the tower started falling into place.

A 14th century defence tower was moved and rebuilt stone by stone from Albillos, a village 20 kilometres from Burgos, and is the icon of Landa. (Hard work for sure, but worth every stone!)

## What is Landa

Understated luxury and classic service.

There are 37 rooms at the Landa, of which 24 are suites, most of them located in the tower and all of them are different.

The pink and blue ones, the ones with flowers, the single-colour ones and the ones in the tower.

Pascua Ortega and Mario Connio, friends of the Landa family, took on the job of redesigning them.

We use Molton Brown, ORTIGIA SILCILIA, Penhaligon's and Acqua Di Parma in our bathrooms and the linen and towels are washed and ironed daily at the Real Monasterio de las Huelgas. The care and perfection of yesteryear make it possible to maintain this endangered luxury.

And the Landa breakfast: Échiré butter, freshly squeezed orange juice, jug of Illy espresso coffee, seasonal fruit and pastries made in our bakery.

It can be served in the room, in the porches of the bar or with prior notice at the pool by the fireplace.

Our spectacular domed pool, where our guests can take a warm swim close to the fireplace while watching the snowflakes fall.

The restaurant is lively, with a nice atmosphere and classic service.

At lunch time the service starts in the red dining room and finishes up in the larger and more spectacular dining room with the central round table.  
There are also times, depending on the season, when we offer dinner in the clock gallery.

The bar is the meeting point for everyone. From 8 a.m. to midnight, you can have fried eggs with morcilla for breakfast, beef sandwich for lunch and beef and poultry consommé for dinner. At snack time, a brioche, heart-shaped puff pastry, reinosa... The never-ending pastry list!

The long monks' table, the open porches facing the square and the bar counter area, completely different spaces which are all part of the Landa bar.

### **Services**

Wifi

Special laundry service

Room service

Outdoor and indoor parking

32 inch TV

Safe

Babysitting services by appointment

Late check out

Relaxing bath salts

Paddle tennis court

Two golf courses at 8km and 37km away

Five minutes from the city by car and approximately two hours from Madrid or San Sebastian.

Express lunches for groups at the bar

Pool parties and cocktail parties in the swimming pool and in the bandstand square

Catering service

Shuttle service to Burgos (upon request)

Heliport

Heated swimming pool during winter

From 8am to 10pm

Outdoor swimming pool

June to October from 8am to 10pm

Temperature from 22° to 27°C

(Swimming pool opening times may be subject to change. The hotel will inform you in advance when you make your reservation).

The two pools can be closed for private gatherings. If you wish you can contact us at [fd@landa.as](mailto:fd@landa.as)

### **BURGOS**

Burgos is an incredible gothic city with great examples of art and architecture such as the Cathedral, La Cartuja and the Real Monasterio de las Huelgas.

The weather in Burgos is cold but sunny. The weather marks our seasons, with summer, Easter and Christmas being the peak times of the Landa, where it is possible to enjoy everything to the max.

In winter there are several days when we can expect snow.

### **Story time**

Truffle soup: in 1975 we sent our team to Paul Bocuse's restaurant in Lyon, where they trained and learned the techniques of one of the greatest chefs of the 20th century. Today, this legacy is being passed on to those who join the team.

With Bocuse in Lyon, we learnt the truffle soup in puff pastry, which he created in honour of the French President Valéry Giscard D'Estaing for the Elysée dinner.

The base of this individual soup consists of consommé, leek, celery and carrot matignon; foie mi-cuit, chicken, egg, puff pastry to seal the cooking and of course, the truffle.

Audrey Hepburn: she stayed at Landa with her husband, Mel Ferrer, during the filming of a movie. She arrived with her dog, a Yorkshire, becoming our first influencer at home.

### **Landa Cocktail**

#### **The history of Cocktail Landa**

It was a gift from the friendship between the Landa family and Pedro (Perico) Chicote, the most popular barman in Spain, who founded the old Bar Chicote on Madrid's Gran Vía in the 1930s.

Lola Flores, Ava Gardner, Manolete (the bullfighter), Rita Hayworth, James Stewart, Ernest Hemingway were his customers during the 30s, 40s and 50s. The bar still exists.

Perico Chicote was a close friend of the family, as they were almost neighbours, since the first restaurant founded by the first Landa family was La Gran Taberna on the Gran Vía in Madrid, very close to their bar.

The tradition was to go for an aperitif at Chicote and then go to La Gran Taberna for lunch or dinner.

Once Jesús Landa opened the Landa restaurant in Burgos, Perico Chicote created and gave us the cocktail for our customers, a special formula exclusively for Landa's guests and customers.

It is made up of various liqueurs and mixed with champagne. Then an orange peel, a lemon peel and lots of ice are added, to be served preferably in a flute glass.

## **The shop**

The Landa products are sold only in Landa.

The pastries are made by our professional pastry chefs who are part of the team. They produce daily croissants, brioches, reinosas, swiss buns... for the customers of the hotel, the restaurant, the bar and the pastry shop.

Classical recipes and made with the minimum of industrial techniques.

The "hogaza" and "torta de aceite", olives, gherkins and chilli peppers, baby lamb and "morcilla" are regular products at the Landa, which can also be bought. A good baby lamb should weigh no more than 4 kg and be raised as close to Burgos as possible.

Stewed squab, veal cheeks or peppers stuffed with oxtail are prepared by Landa's chefs. They are also on the restaurant's menu all year round.

Potato chips are fried daily.

Beef and poultry consommé and foie terrine are classics on the menu.

The custard nougat, the honey and the red beans from Ibeas are seasonal products and will not always be available.

### **The Landa cocktail**

A formula created by Perico Chicote in the sixties for the hotel's guests. We serve it at banquets, in the restaurant and in the bar.

Vacuum-packed ready to take away and finish with chilled champagne.

The famous Mezcolanda spray, used in our rooms, is prepared in a 50cl. bottle.

Books by Ángela Landa.

Candles and extra virgin olive oil from Jaén.